

Perfectly Slow-Cooked Turkey Wings

Recipe Courtesy of Patti LaBelle

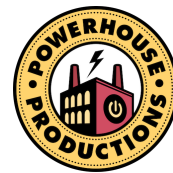
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Ingredients:

Four 1 ½ pound turkey wings, rinsed and patted dry
1 teaspoon dried thyme
1 teaspoon poultry seasoning
½ teaspoon paprika
½ teaspoon celery seed
½ teaspoon turmeric
2 teaspoons dried parsley flakes
½ teaspoon salt, plus more to taste
¼ teaspoon freshly ground black pepper, plus more to taste
½ habanero, minced *optional*
2 large onions, chopped
2 cups chicken broth
Perfectly steamed rice (see below)

Method:

1. Preheat the oven to 350 degrees.
2. Arrange the turkey wings in a single layer in a large roasting pan. Season all over with the thyme, poultry seasoning, paprika, celery seed, turmeric, parsley flakes, ½ teaspoon salt, and ¼ teaspoon pepper.
3. Sprinkle the chopped onions over the turkey wings and season with salt and pepper to taste. Pour in the broth. Cover tightly with aluminum foil.
4. Bake until the wings are tender, about 1 hour and 45 minutes. During the last 15 minutes, remove the foil so the wings brown lightly. Using a slotted spoon, transfer the wings and onions to a serving platter. Skim off the fat from the cooking liquid and pour over the turkey and onions. Serve hot, with the rice



Patti LaBelle's Holiday Party

TV One

Perfectly Steamed Rice

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Ingredients:

3 cups water

1 ½ cups long- grain rice

1 tablespoon butter

1 teaspoon salt

¼ teaspoon freshly ground black pepper

Method:

1. In a medium saucepan, bring the water, rice, butter, salt, and pepper to a boil over high heat. Reduce the heat to low and cover tightly. Simmer until the liquid is absorbed and the rice is tender, about 20 minutes. Remove from the heat and let stand, covered, for 5 minutes. Fluff the rice with a fork and serve hot.

Yellow Rice: stir ¼ teaspoon crushed saffron threads or ½ teaspoon ground turmeric into the water.

Patti's Pointers: Maybe the most important part about cooking rice is picking the right pot. It should be heavy-bottomed with a tight-fitting lid. Also, it should be just big enough to comfortably hold the cooked rice. Raw rice triples in size when cooked, so this recipe makes about 4 ½ cups. A 1 ½ - quart saucepan is perfect.